Amendments to the Claims

This listing of claims will replace all prior versions, and listings, of claims in the application:

LISTING OF CLAIMS

1-48. CANCELED

49. *(**currently** amended)* A method for controlling *Listeria* ~~Listeria~~ contamination of [[in]] a food product, [[on]] food processing equipment, or [[on]] a food storage container[[s]], comprising applying lytic phage P100, ATCC patent Deposit Accession ~~Designation~~ No. PTA-4383, to said [[a]] food product, ~~or food processing~~ equipment or container in an amount sufficient to reduce the amount of *Listeria* ~~Listeria~~, thereby controlling said *Listeria* contamination.

50. *(**currently** amended)* The method according to claim 49, wherein said P100 is applied in combination with phage A511, ATCC Patent Deposit Accession ~~Designation~~ No. PTA-4608. [[51]]

51. *(**currently** amended)* The method according to claim 49, wherein said lytic P100 phage is applied in combination with at least one additional agent selected from the group consisting of listeriolysin, a surface disinfectant, an antibiotic, a surfactant, an enzyme, and a phage that lyses a ~~specific for~~ contaminating bacteria[[l]] ~~contaminants~~ other than *Listeria monocytogenes* ~~Listeria monocytogenes~~.

52. *(previously presented)* The method according to claim 49, wherein said food product is a dairy product.

53. *(previously presented)* The method according to claim 49, wherein said food product is an unpasteurized food product.

54. *(previously presented)* The method according to claim 49, wherein said food product is a meat product.

55. *(previously presented)* The method according to claim 54, wherein said meat product is a ready to eat meat product.

56. *(previously presented)* The method according to claim 49, wherein said food product is a fish product.

57. *(**currently** amended)* The method according to claim 49, wherein said ~~food storage~~ container is a salad bar and said food product is salad.

58. *(**currently** amended)* The method according to claim 49, wherein said food processing equipment is selected from the group consisting of

(i) a tube through which milk is being pumped,
(ii) a high-salt content tank for processing cheese,
(iii) a container from which cultures are applied to a surface of a cheese,
(iv) a set of shelves on which a product is dried and cured, and
(v) a floor drain.

59. *(**currently** amended)* The method according to claim 49, wherein said lytic P100 phage is [[are]] applied by mixing the phage with a liquid or semi-solid food product.

60. *(**currently** amended)* The method according to claim 49, wherein said lytic P100 phage is [[are]] ~~mixed with~~ suspended in a liquid and sprayed onto a surface ~~selected from the group consisting~~ of said food product[[s]], ~~food processing~~ equipment or ~~and food storage~~ container[[s]].

61. *(**currently** amended)* The method according to claim 60 wherein said lytic P100 phage are sprayed ~~applied~~ onto said food processing equipment surface in combination with an agent selected from the group consisting of listeriolysin, a surface disinfectant, an antibiotic, a surfactant, an enzyme, and a phage that lyses ~~specific for~~ contaminating bacteria[[l]] ~~contaminants~~ other than *Listeria monocytogenes*~~Listeria monocytogenes~~.

62. *(**currently** amended)* The method according to claim 49, wherein said lytic P100 phage is [[are]] lyophilized or cryopreserved by vitrification and applied in a dry form to said food product, ~~food processing~~ equipment or ~~and food~~ container[[s]].

63. *(**currently** amended)* A composition comprising an isolated ~~phage~~ P100 phage, ATCC Patent Deposit ~~Designation~~ Accession Number PTA-4383 ~~*and*~~ in a carrier.

64. *(**currently** amended)* The composition according to claim 63, further comprising, in said carrier, an isolated ~~phage~~ A511 phage, ATCC Patent Deposit Accession ~~Designation~~ Number PTA-4608.

65. ***(currently** amended)* The composition according to claim 63, further comprising an agent selected from the group consisting of listeriolysin, a surface disinfectant, an antibiotic, a surfactant, an enzyme, and a phages that lyses ~~specific for~~ contaminating bacteria[[l]] ~~contaminants~~ other than *Listeria monocytogenes* ~~Listeria monocytogenes~~.

66. ***(currently** amended)* The composition according to claim 63, wherein said carrier is a pharmaceutically acceptable carrier.

67. *(withdrawn; currently amended)* A method for treating an animal infected with *Listeria monocytogenes* comprising administering an amount of lytic P100 phages, ATCC patent Deposit Accession No. PTA-4383 ~~suitable~~ effective to reduce or eliminate said *Listeria monocytogenes*.

68. (*withdrawn; currently amended*) The method according to claim 67, further comprising administering an effective amount of phages A511, ATCC Patent Deposit Accession No. PTA-4608.

69. *(currently amended)* An isolated ~~Phage~~ P100 phage as deposited at the American Type Culture Collection, ATCC Patent Deposit ~~Designation~~ Accession Number PTA-4383.

70. to 82. CANCELLED

83. *(withdrawn; currently amended)* A method for controlling *Listeria* contamination of [[in]] a food product, [[on]] food processing equipment or [[on]] a food storage container[[s]], comprising applying ~~the endolysin protein according to claim 82,~~ to said [[a]] food product, ~~food processing~~ equipment or ~~food storage~~ container [[in]] an amount of a purified endolysin protein encoded by phage P100 effective ~~sufficient~~ to reduce the amount of *Listeria*, thereby controlling said *Listeria* contamination.

84. *(withdrawn; currently amended)* The method according to claim 83, further comprising applying to said food product, equipment or container at least one member of a group ~~variety~~ of lytic phage from the *Myoviridae* family ~~to said food product, equipment or container~~.

85. *(withdrawn; currently amended)* The method according to claim 83, wherein said lytic phage is selected from the group consisting of P100 phage and A511 phage.

86. *(withdrawn)* The method according to claim 83, wherein said endolysin is recombinantly produced.

87. *(withdrawn; currently amended)* The method according to claim 83, further comprising applying to said food product, equipment or container an endolysin from at least one member of another phage group which infects *Listeria* or [[an]]other bacterial genera.

88. *(withdrawn)* The method according to claim 87, wherein said other phage is A511.

89. *(withdrawn)* The protein according to claim 82, wherein said endolysin protein is recombinantly produced.

90. *(withdrawn; currently amended)* A composition for controlling *Listeria* contamination of [[in]] a food product, [on] food processing equipment or [on] a food storage container[[s]] comprising endolysin protein ~~derived from phage P100~~ according to claim 82, and a suitable carrier.

91. (withdrawn; *currently amended*) The composition according to claim 90, further comprising at least one member of a group ~~variety~~ of lytic phage from the *Myoviridae* family.

92. *(withdrawn; currently amended)* The composition according to claim 91, wherein said lytic phage are selected from the group consisting of P100 phage and A511 phage.

93. *(withdrawn; currently amended)* The composition according to claim 90, wherein said endolysin is recombinantly produced in a host bacterium ~~bacteria~~.

94. *(withdrawn; currently amended)* The method according to claim 70, wherein a gene construct has been recombinantly inserted into a P100 genome and encodes ~~in order to provide or~~ a protein that serves as a detectable ~~emit a~~ signal for detecting ~~confirming the detection of~~ *Listeria monocytogenes*.

95. *(withdrawn; currently amended)* The method according to claim 94, wherein said gene construct encodes ~~is selected from the group consisting of genes encoding~~ luciferase or ~~and~~ green fluorescent protein.